

# Asian Style Whole Wheat Linguine Salad

**Makes:** 175 servings

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Ingredients	Weight	Measure
Whole Wheat Linguine, Dry	12 lb	
Cabbage Slaw mix	20 lb	
Carrots, shredded	8 lb	
Onion, Red, Julienned	3 lb	
Green Scallions, Green parts julienned, white part chopped		3 bunches
Bell Peppers, Stems removed, Seeded, Julienned	3 lb	
White Sesame Seeds, Toasted		4 cups
Jalapenos, Seeded and Finely Chopped		20 each
Salad Oil		4 cups
Soy Sauce, low sodium (if gluten is a concern use wheat-free tamari)		6 cups
Ginger, Fresh, Grated		2 cups
Honey, Local		1 cup

## Directions

1. Blanch Cabbage and Carrots: cook in boiling salted water about 2 minutes, strain (reserve hot liquid) and then chill in ice cold water, drain thoroughly.
2. Cook pasta in vegetable water, strain and chill.
3. Combine all salad ingredients.
4. Whisk together dressing ingredients.
5. Add dressing to salad. Chill overnight. Serve cold.